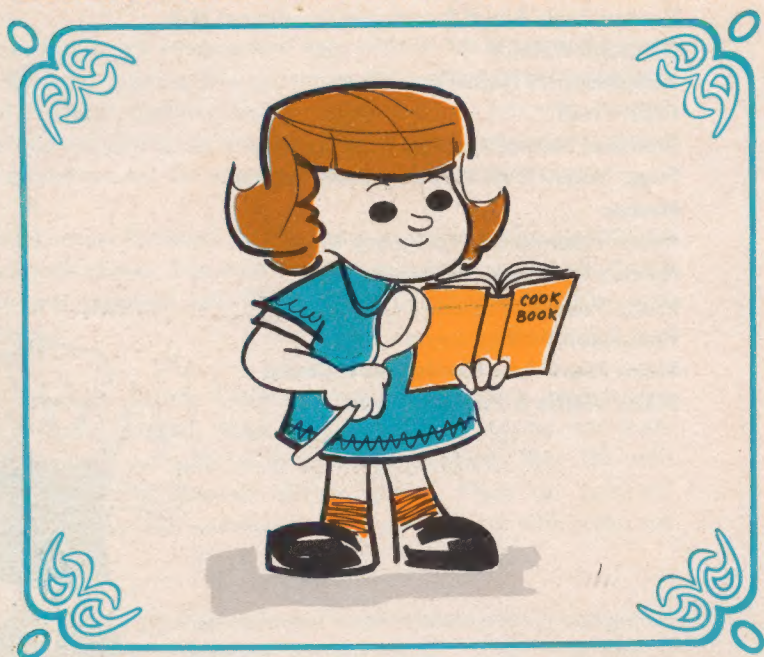


IDEAS FOR TOMORROW

PALATABLE PLANS FOR THE 70s



FOODS FOR TOMORROW

APPETIZERS	3
BEVERAGES	5
BREADS	7
CONFECTIONS	12
COOKIES	14
DESSERTS	18
ENTREES	22
SALADS	26
VEGETABLES	29

FEATURING:

Blue Bonnet Margarine

Borden Eagle Brand Sweetened Condensed Milk

Diamond Walnuts

Fleischmann's Active Dry Yeast

Fruit-Fresh

Premium Saltine Crackers from Nabisco

Sugar Honey Maid Grahams from Nabisco

Nestea

Nestlé's Semi-Sweet Chocolate Morsels

Nestlé's Butterscotch Morsels

Presto Pressure Cooker

ReaLemon Bottled Lemon Juice

Staley Hip-O-Lite Marshmallow Creme

Staley Waffle & Pancake Syrup





polynesian dip

- | | |
|---|---|
| 1 (8-oz.) pkg.
cream cheese, softened | ½ cup Diamond Walnuts, chopped |
| ¼ cup frozen concentrated
lemonade, thawed | 1 (8¾-oz.) can
pineapple tidbits, well drained |
| ½ cup flaked coconut | Sugar Honey Maid
Graham Crackers from Nabisco |

Combine first two ingredients till smooth. Stir in next three ingredients and refrigerate till chilled. Serve as a dip with Sugar Honey Maid Graham Crackers.

souper snacks

Combine 2 chopped hard-cooked eggs with ¼ cup crisp-fried bacon, ¼ cup chopped celery and ¼ cup mayonnaise. Spread half on lettuce covered Premium Saltine Crackers from Nabisco; top with another cracker and remaining egg mixture. Pipe cheddar pasteurized process cheese spread around the edges and serve with vegetable soup.

Completely cover Premium Saltine Crackers from Nabisco with slices of Mozzarella cheese. Top with small pieces of tomato; sprinkle with oregano and seasoned salt. Pass quickly under broiler. Serve with onion soup.

Spread Premium Saltine Crackers from Nabisco with mayonnaise. Brown Vienna sausages, then split lengthwise, cutting not quite through. Spread cut sides with prepared mustard, then fill with cheddar pasteurized process cheese spread. Place on crackers. Garnish with cucumber twists and radish slices. Serve with green pea soup.

Combine 1 (3-oz.) package softened cream cheese with ½ cup grated cheddar cheese, 1 tablespoon minced onion, 1 egg yolk and ½ teaspoon seasoned salt. Spread on Premium Saltine Crackers from Nabisco, completely covering crackers. Pass quickly under broiler. Serve with cream of mushroom soup.

cheese log

- 2½ cups sharp Cheddar cheese, grated
- ½ cup (1 stick) Blue Bonnet Margarine, softened
- ⅓ cup parsley, finely chopped
- 2 tablespoons pimento, finely chopped
- 1 tablespoon milk
- 2 teaspoons Worcestershire sauce
- ½ teaspoon liquid hot pepper sauce
- ¼ teaspoon salt
- ⅛ teaspoon garlic powder
- ¾ cup Diamond Walnuts, chopped and toasted

Combine Cheddar cheese, softened margarine, parsley, pimento, milk, Worcestershire sauce, liquid hot pepper sauce, salt and garlic powder. Mix together till thoroughly blended. Chill at least 1 hour. Shape into a log about 10" long and 2" in diameter. Coat the log evenly with chopped walnuts, lightly pressing the nuts into cheese. Wrap in wax paper and chill several hours. Makes one 10-inch log.

fireside fondue

- ½ cup Sugar Honey Maid Graham Crackers
from Nabisco, crumbed
- 2 tablespoons sugar
- ½ teaspoon nutmeg
- 1 egg
- 2 tablespoons water
- Cooking oil
- 6 bananas, cut in chunks (Coat with Fruit-Fresh)
- Dairy sour cream
- Chopped Diamond Walnuts
- Coconut
- Orange marmalade
- Peach, apricot or strawberry preserves

Combine crumbs, sugar and nutmeg. Beat egg with water. Dip banana chunks in egg; coat in crumb mixture. Heat oil in fondue pot. Spear banana chunks on fondue fork. Place in hot oil; cook till browned. Dip in sour cream, nuts, coconut, marmalade and preserves. Makes 8 servings.

hot tea punch

- | | |
|--|-------------------------|
| 1 quart boiling water | 1 2" stick cinnamon |
| 1 cup orange juice | ½ teaspoon whole cloves |
| 1 (6-oz.) can frozen limeade concentrate, thawed | 2 cups boiling water |
| 4 teaspoons Nestea | 1 cup pineapple juice |

Combine first 6 ingredients, cover and steep for 5 minutes. Strain into large heat-resistant bowl. Stir in the 2 cups boiling water and 1 cup pineapple juice. Serve hot. Makes 16 servings.

hot orange toddy

- | | |
|-----------------------------------|-------------------------|
| 3 cups water | 4 1" strips orange peel |
| 1 (6-oz.) can frozen orange juice | Nutmeg |
| 4 rounded teaspoons Nestea | |

Combine water and orange juice and heat *just* to boiling. Add Nestea and mix well. Pour into heated cups. Add orange peel and sprinkle with nutmeg, if desired. Makes 4 servings.

tokay cordial

- | | |
|---|------------------------|
| 1 (10-oz.) pkg. frozen, sliced strawberries | 1 quart cold tap water |
| 1½ cups white Tokay wine | 5 tablespoons Nestea |
| | 5 tablespoons sugar |

Combine strawberries and wine, let stand for 1 hour. Add Nestea and sugar to the cold tap water. Add the strawberry mixture, pour over ice in punch bowl. Garnish with lime twists or fresh mint leaves. Makes 12 servings.

nestea soda

- | | |
|---|------------------------------------|
| 1 tablespoon Nestea | Small amount water |
| 1 tablespoon very fine granulated sugar | 1 scoop vanilla ice milk, softened |
| | Sparkling water, chilled |

Combine Nestea, sugar and water; stir briskly. Add ice milk. Fill with sparkling water. Garnish with colored straws.

holiday egg nog

- | | | | |
|---|--|---|-----------------------|
| 4 | eggs, separated | 4 | cups homogenized milk |
| 1 | can Borden Eagle Brand
Sweetened Condensed Milk | | Rum flavoring |
| | | | Nutmeg |
| ¼ | teaspoon salt | | Whipped heavy cream |
| 1 | teaspoon vanilla extract | | |

In large bowl, beat egg yolks till thick and light. Gradually beat in sweetened condensed milk, salt, vanilla and milk. In medium bowl, beat egg whites till stiff, but not dry. Gently fold beaten whites into condensed milk mixture. If desired, add rum flavoring to taste. Pour into chilled punch bowl or serving cups. Garnish egg nog with a sprinkling of nutmeg and whipped cream.

vienna strawberry bowl

- 1 quart strawberries, washed and hulled
- 1 lb. sugar
- ½ cup ReaLemon Bottled Lemon Juice
- 3 bottles Rhine wine, well iced

Place strawberries in a large mixing bowl and add lemon juice and sugar. Shake bowl slightly to mix ingredients, seal. Refrigerate for approximately eight hours. (Chilling with sugar and lemon juice releases the strawberry juice and heightens the fruit flavor.) When ready to serve, put the strawberry combination in a large punch bowl and add the wine. Do not add ice.

lime-tea cooler

- ¼ cup Nestea
- ¼ cup sugar
- ¼ cup fresh, frozen or canned lime juice
- ¼ cup water
- 3 (12-oz.) bottles gingerale



Combine and stir the first 4 ingredients. Slowly add the gingerale. Freeze till *just* frozen. Pour in 4 tall glasses. Serve with straws.

polish poppy seed braid

- | | |
|---|---|
| 5½-6½ cups flour | 4 eggs (at room temperature) |
| 1 cup confectioners' sugar | ½ cup dairy sour cream |
| ½ teaspoon salt | 1 teaspoon lemon peel, grated |
| 2 pkgs. Fleischmann's
Active Dry Yeast | 1 teaspoon vanilla extract |
| ¾ cup Blue Bonnet
Margarine, softened | Blue Bonnet Margarine, melted |
| ½ cup very hot tap water | 1 cup confectioners' sugar |
| | 2 tablespoons ReaLemon
Bottled Lemon Juice |

In a large mixing bowl thoroughly mix 1 cup flour, 1 cup confectioners' sugar, salt and undissolved dry yeast. Add margarine. Gradually add very hot tap water to dry ingredients, beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs, sour cream and ¾ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in lemon peel, vanilla extract and enough flour to make a soft dough. Turn out onto lightly floured pastry sheet; knead till smooth and elastic, 8 - 10 minutes. Place in large greased bowl, turning to grease top, cover; let rise in warm place, free from draft, till doubled in bulk, about 1 hour.

Prepare Poppy Seed Filling (recipe below).

Punch dough down; turn out onto lightly floured pastry sheet. Divide dough in half. Roll ½ dough into 12" x 16" rectangle. Spread with melted margarine. Cut into three 4" strips. Spread ½ of filling down center of strips. Roll up jelly roll fashion and seal edges. Place on greased baking sheet. Braid the rolls together; pinch edges to seal. Repeat with remaining half of dough and filling. Cover; let rise in warm place, free from draft till doubled in bulk, about 1 hour. Bake at 350° for 30 minutes, or till done. Remove from baking sheets and cool on wire racks.

Blend 1 cup confectioners' sugar with lemon juice; frost braids.

Poppy Seed Filling

- | | |
|------------------------------------|----------------------------------|
| 1 tablespoon Blue Bonnet Margarine | 1 teaspoon lemon peel,
grated |
| 2 (2½-oz.) jars poppy seed | |
| ½ cup confectioners' sugar | 1 egg white, stiffly beaten |
| 3 tablespoons honey | |

Melt margarine in skillet. Add poppy seeds, ground, and cook about 4 minutes over medium heat. Add confectioners' sugar, honey and grated lemon peel. Fold into stiffly beaten egg white.



hungarian white bread

- | | |
|---------------------------|----------------------------|
| 4-5 cups unsifted flour | 2 tablespoons Blue Bonnet |
| 2 teaspoons sugar | Margarine, softened |
| 2 teaspoons salt | 1¾ cups very hot tap water |
| 2½ teaspoons fennel seeds | Corn meal |
| or anise seeds | 1 egg yolk |
| 2 pkgs. Fleischmann's | 2 teaspoons milk |
| Active Dry Yeast | |

In a large mixing bowl thoroughly mix 1½ cups flour, sugar, salt, 1 teaspoon fennel seeds or anise seeds and undissolved dry yeast. Add margarine. Gradually add very hot tap water to dry ingredients, beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add: ½ cup flour or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough flour to make a soft dough. Turn out onto lightly floured pastry

sheet and knead till smooth and elastic, 8 - 10 minutes. Place in greased bowl, turning to grease top, cover; let rise in warm place, free from draft, till doubled in bulk, about 30 minutes.

Punch dough down; turn out into lightly floured pastry sheet. Divide in half. Shape into 2 round balls. Place at opposite ends of greased baking sheet which has been sprinkled with corn meal. Cover; let rise in warm place, free from draft, till doubled in bulk, about 30 minutes.

Beat together egg yolk and milk, brush over loaves. Sprinkle remaining $1\frac{1}{2}$ teaspoons fennel seeds or anise seeds on loaves. Bake at 400° for 30 minutes, or till done. Remove from baking sheet and cool on wire racks. Makes 2 loaves.

bundt kuchen

3-4 cups unsifted flour
 $1\frac{1}{4}$ cups sugar
 $\frac{1}{2}$ teaspoon salt
 2 pkgs. Fleischmann's
 Active Dry Yeast
 $\frac{1}{2}$ cup Blue Bonnet
 Margarine, softened

1 cup very hot tap water
 4 eggs (at room temperature)
 1 tablespoon lemon peel,
 grated
 $\frac{1}{4}$ teaspoon ground nutmeg
 Confectioners' sugar

In a large mixing bowl thoroughly mix 1 cup flour, sugar, salt and undissolved dry yeast. Add margarine. Gradually add very hot tap water to dry ingredients, beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Cover bowl; let rise in warm place, free from draft, for 1 hour. (Batter will not be doubled in bulk.)

Stir in lemon peel and nutmeg till thoroughly blended and then stir in enough remaining flour to make a very thick batter. Beat till smooth. Pour batter into a greased and floured 10" bundt/pan or tube pan. Cover; let rise in warm place, free from draft, about 1 hour.

Bake at 350° for 40 minutes, or till done. Remove from pan and cool on wire rack. Before serving, sprinkle top of cake with confectioners' sugar.

easter kolacky

2¾-3¼ cups flour	⅓ cup milk
¼ cup sugar	⅓ cup water
1 teaspoon salt	2 tablespoons
1 pkg. Fleischmann's	Blue Bonnet Margarine
Active Dry Yeast	2 eggs (at room temperature)

In a large mixing bowl thoroughly mix 1 cup flour, sugar, salt and undissolved dry yeast. Combine milk, water and margarine in a saucepan. Heat till liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients, beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured pastry sheet; knead till smooth and elastic, 8 - 10 minutes. Place in greased bowl, turning to grease top, cover; let rise in warm place, free from draft, till doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured pastry sheet. Roll out to ½" thickness. Cut 2½" circles. Place about 2 inches apart on greased baking sheets. Cover; let rise in warm place, free from draft, till doubled in bulk, about 1 hour.

Press in indentation in the center of each bun, leaving a rim about ¼" wide. Fill with Raisin Filling (below). Bake at 400° about 10 minutes, or till done. Remove from baking sheets and cool on wire racks. If desired, sprinkle with confectioners' sugar. Makes about 20 buns.

Raisin Filling

2 cups seedless raisins	½ teaspoon ground allspice
1 cup light brown sugar, firmly packed	¼ teaspoon ground cloves
3 tablespoons cornstarch	1⅓ cups water
1 teaspoon ground cinnamon	½ cup Diamond Walnuts, chopped

Combine seedless raisins, sugar, cornstarch, cinnamon, allspice, cloves and water in a saucepan. Bring to a boil, stirring constantly. Cook 1 minute longer. Remove from heat; stir in walnuts. Cool.

blushing cream cones

- | | |
|----------------------------------|------------------------------------|
| 2-2½ cups flour | 1 egg (at room temperature) |
| ¼ cup sugar | 2 (3-oz.) pkgs. |
| ¾ teaspoon salt | cream cheese, softened |
| 1 pkg. Fleischmann's | 2 tablespoons sugar |
| Active Dry Yeast | 1 egg yolk |
| ¼ cup milk | ¼ cup Diamond Walnuts, |
| ¼ cup water | chopped and toasted |
| 2 tablespoons Blue Bonnet | ¼ cup candied cherries, |
| Margarine | chopped |

In a large mixing bowl thoroughly mix ¾ cup flour, sugar, salt and undissolved dry yeast. Combine milk, water and margarine in a saucepan. Heat till liquids are very warm (120°-130°). Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ¼ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough flour to make a soft dough. Turn out onto lightly floured pastry sheet; knead till smooth and elastic, 8 - 10 minutes. Place in greased bowl, turning to grease top, cover; let rise in warm place, free from draft, till doubled in bulk, about 1 hour.

Cream together cream cheese and 2 tablespoons sugar till fluffy. Beat in egg yolk. Stir in toasted walnuts and cherries. Refrigerate till ready to use.

Punch dough down; turn out onto lightly greased pastry sheet. Roll dough into a 15" square. Cut into 25 3" squares. Place about 2 tablespoons cheese mixture in center of each square. Overlap 2 opposite corners. Seal seam tightly to form cones. Place on greased baking sheets. Cover; let rise in warm place, free from draft, till doubled in bulk, about 1 hour.

Bake at 400° about 12 minutes, or till done. Remove from baking sheets and cool on wire racks. If desired, drizzle confectioners' sugar frosting over cream cones.

*mallow de menthe topping***1 (9 oz.) tub Hip-O-Lite Marshmallow Cream****3 tablespoons creame de menthe**

Combine ingredients. Serve over ice cream, pudding, fruit or brownies.

*divinity***1 (9oz.) tub Hip-O-Lite
Marshmallow Creme****½ cup Diamond Walnuts,
chopped****3 tablespoons water****1 teaspoon vanilla****2 cups powdered sugar**

Beat Hip-O-Lite, water and vanilla at high speed with an electric mixer till stiff peaks are formed. Fold in powdered sugar and chopped nuts. Drop by teaspoonfuls on waxed paper and let stand till firm. Makes 1½ pounds.

*creamy chocolate frosting***⅓ cup Blue Bonnet Margarine****⅓ cup milk****1 (6-oz.) pkg. Nestlé's Semi-Sweet Chocolate Morsels****¾ cups sifted powdered sugar****1 teaspoon vanilla****Dash salt**

Melt together over very low heat, margarine, milk and semi-sweet chocolate morsels. Remove from heat and gradually blend in sifted powdered sugar, vanilla and salt. Beat till mixture holds its shape for spreading. Makes sufficient frosting for 2 8" or 9" layers.

*orange walnut syrup***1 cup Staley's Waffle and Pancake Syrup****¼ cup Blue Bonnet Margarine****1 tablespoon grated orange peel****2 tablespoons orange juice****¼ cup Diamond Walnuts, chopped**

Heat syrup and margarine. Add remaining ingredients. Serve hot. Makes 1¼ cups syrup.

new england maple topping

- 1** teaspoon Nestea
- 1** teaspoon hot water
- ¼** cup Staley's Waffle and Pancake Syrup
- ½** cup Blue Bonnet Margarine, softened

Dissolve Nestea in hot water; set aside. Gradually beat syrup into margarine. Add dissolved tea mixture; continue beating till mixture is smooth. Serve on waffles, biscuits, pancakes or French toast. Makes $\frac{3}{4}$ cup.

magic chocolate sauce

- 1** can Borden Eagle Brand Sweetened Condensed Milk
- 1** (6-oz.) pkg Nestlé's Semi-Sweet Chocolate Morsels
- ⅛** teaspoon salt
- ½** to **1** cup hot water
- ½** teaspoon vanilla extract

In top of double boiler, combine sweetened condensed milk, chocolate morsels and salt. Cook over hot water; stir frequently till thickened. Remove from heat. Slowly stir in hot water till sauce is of desired thickness. Stir in vanilla extract. Serve hot or chilled. Makes about 2 cups.

butterscotch walnut roll

- 1** (6 oz.) pkg. Nestlé's Butterscotch Morsels
- ⅓** cup Borden Eagle Brand Sweetened Condensed Milk
- ½** teaspoon vanilla
- ⅓** cup Diamond Walnuts, coarsely chopped
- Diamond Walnut halves**

Melt butterscotch morsels over hot (not boiling) water. Remove from water. Add sweetened condensed milk and vanilla; stir till blended. Stir in walnuts. Chill till firm enough to handle. Shape into a 12" roll about 1½" in diameter. Run tines of fork along top of roll in a parallel line to roughen surface. Brush marked surface lightly with slightly-beaten egg white. Press walnut halves into prepared surface. Continue around roll till entire surface is covered with walnut halves. Wrap in waxed paper. Chill till firm. Cut with sharp knife in ½" slices to serve. Makes about 2 dozen.





walnut treasure bars

- | | |
|---|--------------------------------------|
| $\frac{1}{2}$ cup Blue Bonnet Margarine | $\frac{1}{2}$ teaspoon baking powder |
| 1 cup brown sugar, packed | $\frac{1}{2}$ teaspoon soda |
| 1 egg | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{4}$ cup milk | 1 cup Diamond Walnuts, |
| $\frac{1}{4}$ cup sherry | coarsely chopped |
| $1\frac{3}{4}$ cups flour | 1 (6 oz.) pkg. |
| 1 tablespoon instant | Nestlé's Semi-Sweet |
| Nestea | Chocolate Morsels |
| $\frac{3}{4}$ teaspoon salt | Icing* |

Cream together margarine, sugar and egg. Add milk and sherry (batter may look curdled at this point, but will smooth out when flour is added.) Resift flour with Nestea, salt, baking powder, soda and cinnamon. Add to creamed mixture, and blend to a smooth batter. Stir in walnuts and semi-sweet chocolate morsels. Spread in greased 10" x 15" pan. Bake at 375° about 20 minutes, till top springs back when touched lightly. Cool in pan. Spread with icing. Decorate tops of bars with additional walnuts and morsels. Cut into bars. Makes 36 2½" x 1½" bars.

***ICING**

- | | |
|-------------------------------|---------------------------|
| 2¼ cups sifted powdered sugar | 1 tablespoon milk |
| 1½ tablespoons Blue Bonnet | 1 teaspoon instant Nestea |
| Margarine, soft | 2 tablespoons sherry |

Combine all the above ingredients and beat till smooth.

date cookie cupcakes

- | | |
|--|--|
| ½ cup dates, chopped | ⅔ cup brown sugar, packed |
| ¼ cup water | 1 egg |
| 3 tablespoons sugar | ½ teaspoon vanilla |
| Dash salt | 1 cup flour |
| 1 teaspoon ReaLemon Bottled
Lemon Juice | ½ teaspoon salt |
| ½ cup Diamond Walnuts,
chopped | ¼ teaspoon soda |
| ⅓ cup Blue Bonnet Margarine | ¼ cup flaked coconut |
| | Diamond Walnut halves
and/or large pieces |

Combine dates, water, sugar, and a dash of salt, and simmer three or four minutes, till thickened. Remove from heat and blend in lemon juice and chopped walnuts. Cool while preparing cookie dough. Cream margarine, brown sugar, egg and vanilla together well. Sift flour with salt and soda. Blend into creamed mixture. Stir in coconut. In small greased muffin pans 2" in diameter, spread a rounded teaspoonful of dough in bottom of each cup. Top each with a scant teaspoonful date-walnut filling. Cover with more cookie dough, and top each with a walnut half or large piece. Bake at 350° for 12 - 15 minutes, till baked through and lightly browned. Loosen edges with small spatula, and turn out to cool on wire rack. Makes about 2 dozen.

choco-mint snappers

- | | |
|--|----------------------------|
| 1 (6-oz.) pkg. Nestlé's Semi-Sweet,
Mint-Flavored Chocolate Morsels | 2 cups flour |
| ½ cup Blue Bonnet Margarine | 2 teaspoons
baking soda |
| ½ cup sugar | 1 teaspoon cinnamon |
| 1 egg | ¼ teaspoon salt |
| ¼ cup Staley's Waffle & Pancake Syrup | ¼ cup sugar |

Melt morsels, remove from heat. Combine margarine, sugar, egg and beat till creamy. Blend in melted morsels, syrup. Sift together flour, baking soda, cinnamon and salt, and stir gradually into chocolate mixture. Mix thoroughly. Form dough into balls using a tablespoon for each. Roll balls in ¼ cup sugar. Place on ungreased baking sheets - 3" apart. Bake at 350° for 15 minutes. Let stand a few minutes before removing from pan. Makes 3 dozen 3" cookies.

brownies

- 23 Sugar Honey Maid Graham Crackers**
 from Nabisco, finely rolled (about $1\frac{2}{3}$ cups crumbs)
1 can Borden Eagle Brand Sweetened Condensed Milk
 $\frac{1}{3}$ cup seedless raisins
 $\frac{1}{3}$ cup Diamond Walnuts, finely chopped
1 (6-oz.) pkg. Nestlé's Semi-Sweet Chocolate Morsels
 $\frac{1}{4}$ teaspoon salt

Thoroughly combine all ingredients. Turn into greased 8" square pan, bake at 375° for 30 minutes; cool. Makes 16 pieces.

butterscotch apple-raisin cookies

- | | |
|--|---|
| $1\frac{1}{2}$ cups apples, pared,
cored and chopped | $\frac{1}{2}$ cup Blue Bonnet
Margarine, softened |
| 1 (6 oz.) pkg. Nestlé's
Butterscotch Morsels | 2 eggs |
| 1 cup raisins | $\frac{1}{4}$ cup milk |
| $\frac{1}{2}$ cup Diamond Walnuts,
chopped | $1\frac{1}{4}$ cups flour |
| $1\frac{1}{4}$ cups brown sugar,
firmly packed | $1\frac{1}{2}$ teaspoons cinnamon |
| | 1 teaspoon baking powder |
| | 1 teaspoon salt |
| | 1 cup rolled oats |

Mix together the apples, morsels, raisins and walnuts. Combine brown sugar and margarine, beat till creamy. Add eggs and milk, beat till well blended. Sift together and gradually stir in flour, cinnamon, baking powder and salt. Blend in the fruit-nut mixture and rolled oats. Drop by tablespoonfuls onto greased baking sheet 3" apart. Bake at 400° for 8 - 10 minutes. Remove from baking sheets immediately. Makes 4 dozen.

peanut butter surprises

- | | |
|--|---|
| $1\frac{1}{4}$ cups sugar | $\frac{1}{2}$ teaspoon salt |
| $\frac{3}{4}$ cup peanut butter, chunk-style | 1 (6 oz.) pkg. Nestlé's
Butterscotch Morsels |
| 3 egg whites, unbeaten | |

Combine first 4 ingredients and blend well. Stir in morsels. Drop by heaping teaspoonfuls onto greased and floured cookie sheets. Bake at 350° for 12 - 14 minutes. Remove immediately. Makes 3 dozen.

caribbean bars

- | | |
|---|---|
| 1½ cups brown sugar,
firmly packed | 2½ cups flour |
| ¾ cup Blue Bonnet Margarine | 3 teaspoons baking powder |
| 1 teaspoon vanilla | 1½ teaspoons salt |
| 3 large, ripe bananas,
finely mashed (1½ cups) | 1 (6 oz.) pkg. Nestlé's
Butterscotch Morsels |
| 3 eggs | 1 cup Diamond Walnuts,
chopped |

Combine brown sugar, margarine and vanilla; beat till creamy. Add bananas and eggs, stir till blended. Sift together flour, baking powder and salt. Blend into the banana mixture. Stir in morsels and walnuts. Pour into lightly greased 15" x 10" x 1" pan, spread evenly. Bake at 350° for 35 minutes. Cut into 3" x 2" bars. Makes 25 bars.

brown sugar cookies

- | | |
|---|--------------------------------|
| 1 egg | ¼ teaspoon soda |
| 1 cup brown sugar, firmly packed | ¼ teaspoon salt |
| 1 teaspoon vanilla | 1½ cups Diamond Walnuts |
| ½ cup flour | |

Brown Sugar Drop Method

In small mixer bowl beat egg till it is very light and fluffy (about 3 minutes at high speed). Add sugar and vanilla and stir till smooth. Quickly stir in flour, soda and salt. Blend in walnuts, chopped medium fine. By teaspoonfuls, drop onto greased and floured cookie sheet 2" apart. Bake at 350° for 7 - 9 minutes, or just till cookies start to brown at edge. Do not overbake. Remove immediately to cooling rack. Makes about 4 dozen 2" cookies.

Brown Sugar Bar Method

Stir together (do not beat) egg, brown sugar and vanilla. Quickly stir in flour, soda and salt. Blend in walnuts coarsely chopped. Spread in greased 8" x 8" x 2" pan and bake at 350° for 18 - 20 minutes. Top will be lightly browned but soft in center when taken from oven. Cool in pan, then cut. Makes 16 2" squares.



angel pie

- | | |
|--|-----------------------------|
| 4 egg whites | 1 teaspoon almond flavoring |
| 1 cup sugar | 12 Premium Saltine Crackers |
| $\frac{1}{2}$ teaspoon baking powder | from Nabisco, crushed fine |
| $\frac{1}{4}$ teaspoon cream of tartar | |

Beat egg whites till frothy. Gradually add sugar, baking powder, cream of tartar and almond flavoring, beating till glossy and stiff peaks form. Gently fold in saltines. Spoon into a well-greased, 9" pie plate, mounding high along edges. Bake at 275° for 1 hour. Cool.

Filling:

- | | |
|---------------|----------------------------------|
| $\frac{1}{2}$ | cup sugar |
| 4 | egg yolks, beaten |
| $\frac{1}{4}$ | cup ReaLemon Bottled Lemon Juice |
| $\frac{1}{8}$ | teaspoon salt |
| 1 to 2 | cups heavy cream, whipped |

Gradually add sugar to egg yolks; beat till lemon colored. Add lemon juice and salt. Cook, stirring constantly, in the top of a double boiler over boiling water till thickened. Cool well. Fold in whipped cream. Pour into meringue shell; refrigerate. Makes 6 servings.

crazy berry blue pie

- 1 1/3 cups Sugar Honey Maid Graham Crackers
from Nabisco, crumbed
- 1/4 cup sugar
- 1/4 cup Blue Bonnet Margarine, softened
- 1/4 cup cold water
- 1 envelope unflavored gelatin
- 1 can Borden Eagle Brand Sweetened Condensed Milk
- 1/3 cup ReaLemon Bottled Lemon Juice
- 1 cup (1/2 pt.) sour cream
- 2 1/2 cups (1 lb. 5-oz. can) blueberry pie-filling

Combine graham cracker crumbs, sugar and margarine in 9" pie pan. Press firmly and evenly into pan to form crust. Bake at 375° for 8 minutes.

Put water and gelatin in small sauce pan. Place over direct heat, and stir till dissolved or mixture is clear. In medium size mixing bowl, combine condensed milk and lemon juice. Stir in gelatin mixture. Fold in sour cream. Mix in 1 1/4 cups of the pie filling. Turn into crust. Refrigerate 2 to 3 hours. Then garnish pie top with remaining chilled pie-filling. Makes 1 9" pie.

chocolate whip pie

- 1 1/3 cups Sugar Honey Maid Graham Crackers
from Nabisco, crumbed
- 1/4 cup sugar
- 1/4 cup Blue Bonnet Margarine, softened
- 1 (6-oz.) pkg. Nestlé's Milk Chocolate Morsels
- 1 (9 oz.) tub Hip-O-Lite Marshmallow Creme *7 oz.*
- 1/4 cup milk
- Dash salt
- 1 cup heavy cream, whipped

Combine graham cracker crumbs, sugar and margarine in 9" pie pan. Press firmly and evenly into pan to form crust. Bake at 375° for 8 minutes.

Combine over hot water (not boiling) the morsels, marshmallow creme, milk and salt. Stir till chocolate melts and mixture is smooth. Cool thoroughly. Fold in whipped cream. Pour into prepared crust. Chill at least 2 hours. Garnish with aerosol whipped cream topping.

lemon breeze

- 1½ cups Sugar Honey Maid Graham Crackers**
from Nabisco, crumbed
- ¼ cup sugar**
- ¼ cup Blue Bonnet Margarine, softened**
- ⅓ cup ReaLemon Bottled Lemon Juice**
- 1½ teaspoons unflavored gelatin**
- 2 eggs separated**
- 3 tablespoons sugar**
- 1 can Borden Eagle Brand Sweetened Condensed Milk**

Combine graham cracker crumbs, sugar and margarine in 9" pie pan. Reserve 2 tablespoons for topping; press remainder firmly and evenly in pan to form crust. Bake at 375° for 8 minutes.

In small saucepan combine lemon juice and gelatine. Place over low heat and stir till gelatin is dissolved; cool. In mixing bowl beat egg whites till foamy; gradually add sugar. Beat till stiff and glossy. Set aside. Beat egg yolks in mixing bowl till thick and lemon colored. Stir in sweetened condensed milk and gelatin mixture, gently fold in egg white mixture. Spread evenly into crust; sprinkle top with reserved crumbs. Refrigerate 2 hours or till firm. Cut into wedges. Makes 8 servings.

cheeseless cheesecake

- 4 eggs separated**
- 1 can Borden Eagle Brand Sweetened Condensed Milk**
- ⅓ cup ReaLemon Bottled Lemon Juice**
- 1 teaspoon grated lemon rind**
- 1 teaspoon vanilla extract**
- ½ teaspoon nutmeg**
- ¾ cup Sugar Honey Maid Graham Crackers**
from Nabisco, crumbed
- 2 tablespoons Blue Bonnet Margarine, melted**

In large mixing bowl, beat egg yolks. Add sweetened condensed milk; blend well. Add lemon juice, rind, vanilla and nutmeg; blend well. In medium-size bowl, beat egg whites till stiff but not dry. Fold

into milk mixture. Combine crumbs and margarine mix well. Sprinkle half of crumb mixture evenly over the bottom of a greased 9" square pan. Pour in mixture; sprinkle top with remaining crumbs. Bake at 325° for 30 minutes. Cool 1 hour in oven with door closed. Makes one 9" cake.

chocolate walnut potato cake

- 1 (6-oz.) pkg. Nestlé's Semi-Sweet Chocolate Morsels**
- ½ cup milk**
- ¾ cup hot unseasoned mashed potatoes**
- 1½ cups sifted all-purpose flour**
- 1 cup granulated sugar**
- 2¼ teaspoons baking powder**
- ¾ teaspoon cinnamon**
- ¾ teaspoon nutmeg**
- ¾ teaspoon salt**
- ¼ teaspoon soda**
- ¾ cup Blue Bonnet Margarine**
- 3 eggs**
- 1 teaspoon vanilla**
- 1 cup Diamond Walnuts, chopped**
- Creamy Chocolate Frosting**
- Diamond Walnuts for decoration**



Combine chocolate morsels and milk, and heat together over hot water till chocolate melts. Prepare potatoes, using instant mashed potatoes, if desired. Combine with chocolate, and cool while measuring remaining ingredients. Resift flour with sugar, baking powder, spices, salt and soda into large mixing bowl. Add margarine and chocolate mixture. Blend till moistened, then beat at low speed for 2 minutes, scraping bowl frequently. (Or beat by hand 300 strokes.) Add eggs and vanilla and beat one minute longer (150 strokes). Blend in walnuts. Turn into 2 greased and floured 8" layer cake pans. Bake at 350° for 35-40 minutes. Let stand 5 minutes, then turn out onto wire racks to cool. Put layers together with Creamy Chocolate Frosting (see Confections), and decorate with additional Diamond Walnuts. Makes 1 8" cake.



apple glazed shortribs

4 pounds shortribs of beef

Seasoned flour*

2 tablespoons salad oil

1 cup apple juice

¼ cup vinegar

1 tablespoon sugar

1 teaspoon salt

¼ teaspoon seasoned pepper

2 tablespoons tomato paste

½ cup chopped onion

Few whole cloves

Dredge the ribs in seasoned flour. Heat Presto Pressure Cooker, add oil, and brown meat very well on all sides. Drain off fat. Combine remaining ingredients and pour over meat. Close cover securely. Place pressure regulator on vent pipe and cook 25 minutes. Let pressure drop naturally. Skim off fat and serve meat with pan gravy. If a thicker gravy is desired, combine 2 tablespoons flour with enough water to make a smooth paste. Stir into liquid in cooker and simmer till slightly thickened. Makes 4-5 servings.

***Seasoned Flour: 3 tablespoons flour**

1 teaspoon salt

⅛ teaspoon pepper

1 teaspoon paprika

lemon fish

- | | |
|------------------------------|-----------------------------|
| 2 tablespoons | 1 teaspoon instant |
| Blue Bonnet Margarine | minced onion |
| 2 tablespoons flour | 1 teaspoon parsley, chopped |
| 1¾ cups water | ½ teaspoon paprika |
| 3 tablespoons | ¼ teaspoon allspice |
| ReaLemon Bottled Lemon Juice | ¼ teaspoon salt |
| 1 cube chicken bouillon | 1 lb. fish fillets, |
| 1 tablespoon sugar | fresh or frozen. |
| 1 teaspoon basil | |

In a large skillet, beat together margarine and flour. Gradually add water and lemon juice, stirring constantly till thickened and smooth. Add bouillon cube and stir till dissolved. Add sugar, basil, onion, parsley, paprika, allspice and salt; simmer gently for 5 minutes.

Partially thaw frozen fish. Place fillets in skillet, cover and simmer for 25 minutes, or just till fish flakes when tested with a fork. Arrange fillets on a bed of hot, cooked rice and top with sauce. Makes 4 servings.

turkey roll scandinavian

- 1 (2 lbs. 6-oz.) frozen boneless turkey roast, partially thawed
- ¼ cup Blue Bonnet Margarine
- 2 tablespoons vegetable oil
- 1 small onion, diced
- 1 (10½-oz.) can chicken bouillon broth
- ½ cup ReaLemon Bottled Lemon Juice
- 1 cup heavy cream
- 1 teaspoon cloves
- 2 apples, cored and quartered, coated with Fruit-Fresh
- 1 cup plumped pitted prunes
- 1 cup carrot coins

Salt and pepper

Remove turkey roast from its baking container. Brown in melted margarine and oil till all sides are golden. Remove from pan. Sauté onion in margarine. In a small baking pan, pour in chicken broth, lemon juice, cream and cloves. Add turkey roast and onions. Cover with a lid or foil. Bake at 350° for 1½ hours. Add apples, prunes and carrots, cover and continue baking for another ½ hour. Season and serve.

tamale pie

- 3 slices bacon
- 1 large onion, finely chopped
- 1 large green pepper, finely chopped
- 1 (1-lb.) can tomatoes
- 2 cups turkey or chicken, cooked, diced
- ½ cup green olives, sliced, pitted
- ½ teaspoon salt
- 1 teaspoon chili powder
- Dash cayenne
- 32 Premium Saltine Crackers from Nabisco, crushed (about 2 cups)
- ½ cup Cheddar cheese, grated
- 2 tablespoons Blue Bonnet Margarine



Fry bacon till crisp; remove; crumble. Sauté onion and green pepper in drippings till tender. Meanwhile break up tomatoes and combine with next five ingredients and ¾ cup crackers. Stir in bacon, onion and green pepper. Turn into 1½ quart casserole. Circle top with remaining crackers and cheese. Dot with margarine. Bake at 350° for 30-35 minutes. Makes 6 servings.

hungarian meat balls

- | | | | |
|----|----------------------------|---|-----------------------|
| 2 | tablespoons, | 2 | lbs. ground beef |
| | Blue Bonnet Margarine | 2 | eggs, slightly beaten |
| 1½ | cups onion, chopped | 1 | teaspoon salt |
| ¾ | cup green pepper, chopped | ¼ | teaspoon pepper |
| 1 | clove garlic, crushed | ¼ | teaspoon basil |
| 2 | (10½-oz.) cans tomato soup | 2 | tablespoons |
| 1 | (10½-oz.) can consommé | | Blue Bonnet Margarine |
| ⅓ | cup ReaLemon | | |
| | Bottled Lemon Juice | | |

Melt 2 tablespoons margarine in skillet and add chopped onions, green pepper and garlic. Cook slowly till vegetables are tender and slightly golden. Add tomato soup, consommé and lemon juice. Simmer slowly 10 minutes. Place ground beef in large bowl. Add eggs, salt, pepper and basil; mix thoroughly. Shape into 1" balls. Brown slowly in margarine. Place meat balls in a 4-qt. baking dish. Pour sauce over. Cover and bake at 350° for 30 minutes. Serve over noodles. Makes 8 servings.

island style pork roast

- | | |
|--------------------------------|----------------------------|
| 2 tablespoons salad oil | ¼ cup pineapple juice |
| 1 (4-lb.) center cut pork loin | 1 onion, thinly sliced |
| ½ teaspoon salt | 6 firm yams, pared |
| ¼ teaspoon seasoned pepper | ½ cup sherry |
| ⅛ teaspoon ground ginger | 6 slices pineapple |
| Dash tabasco | 1 lime, thinly sliced |
| ½ cup water | Grated coconut, if desired |

Heat Presto Pressure Cooker, add oil. Brown pork well on all sides, remove and add rack to cooker; replace pork roast on rack. Sprinkle with seasonings, add liquids and onion. Arrange yams around pork on rack. Close cover securely. Place pressure regulator on vent pipe and cook 50 minutes. Let pressure drop naturally. Remove roast and yams to a serving platter and keep hot. Add sherry, pineapple and a few slices of lime to liquid in cooker; bring to a boil. Cook 2-3 minutes (thicken with 2 teaspoons cornstarch if desired). Add hot pineapple to platter (discard cooked lime), pour sauce over and garnish with remaining fresh lime slices; sprinkle with grated coconut. Makes 6 servings.

orange "barbecued" ham

- 2 to 2½ lb. smoked boneless shoulder butt**
- 1 (6-oz.) can frozen orange concentrate, partially thawed
- ¼ teaspoon cloves
- 1 teaspoon dry mustard
- ¼ cup sherry or vermouth, if desired
- ½ cup water

Place butt on rack in Presto Pressure Cooker. Combine remaining ingredients and pour over ham. (If sherry or vermouth is not used, increase water to ¾ cup.) Close cover securely and place pressure regulator on vent pipe. Cook 25-30 minutes. Let pressure drop naturally. Makes 4-6 servings.

(Taste sauce remaining in cooker, and if it is not too salty, skim and stir in 2 teaspoons cornstarch mixed with 2 tablespoons sugar. Simmer till slightly thickened; serve with sliced ham.)



green beans of the sea salad

- | | |
|---|--|
| 2 cans tuna fish,
drained and flaked | 3 tablespoons ReaLemon
Bottled Lemon Juice |
| 1 large sweet onion,
sliced into thin rings | 1 tablespoon wine vinegar |
| 2 (16-oz.) cans green beans | 1 tablespoon grated
parmesan cheese |
| 3 hard cooked eggs, sliced | $\frac{1}{2}$ teaspoon oregano |
| 3 tablespoons olive oil | $\frac{1}{4}$ cup Diamond Walnuts,
chopped (optional) |

Combine first four ingredients in large salad bowl and refrigerate. When ready to serve, pour olive oil into liquid container. Add lemon juice and wine vinegar and cheese. Shake well. Pour over salad. Sprinkle oregano and chopped walnuts over top. Toss and serve.

cheese with bacon salad

- | | |
|--|--|
| 3 slices bacon, diced | $\frac{1}{2}$ head lettuce,
broken into bite-sized pieces |
| 3 tablespoons ReaLemon
Bottled Lemon Juice | Salt to taste |
| $\frac{1}{2}$ cup grated cheddar cheese | |

Fry bacon till crisp. Add lemon juice to hot bacon and drippings. Toss lettuce and grated cheese together and sprinkle with salt. Add lemon-bacon mixture and toss well. Serve immediately. Makes 6 servings.

sunny tomato cups

6 small firm ripe tomatoes
 (about 2½-3" diameter)
Salt and pepper
1 (12-oz.) can whole-kernel corn,
drained
¼ cup bottled herb and
garlic salad dressing

2 tablespoons parsley,
chopped
1 cup water
Mayonnaise
Premium Saltine Crackers
from Nabisco

Hollow out tomatoes (reserve pulp) and place each in a 5-oz. custard cup; sprinkle with salt and pepper. Combine corn, salad dressing and parsley; spoon into tomatoes. Cover each cup with a small square of foil, pressing it down on sides of cup to seal. Put 3 cups on rack in Presto Pressure Cooker; stack remaining 3 on top. Add 1 cup water to cooker. Close cover securely, place pressure regulator on vent pipe and cook 3 minutes. Cool cooker at once. Chill tomatoes in cups. To serve as a salad, remove tomatoes from cups and place on lettuce, top with a swirl of mayonnaise. Serve with Premium Saltine Crackers. Makes 6 servings. (Save tomato pulp for later use in sauce or soup.)

waldorf stuffed apple salad

3 apples, unpeeled, cored
2 teaspoons Fruit-Fresh
¼ cup water
¼ teaspoon salt
1 cup celery, diced
½ cup raisins
½ cup Diamond Walnuts,
chopped (plain or toasted)
Mayonnaise to moisten

Cut apples by cutting two ½" slices from each end, cut remainder into ¼" slices. Combine Fruit-Fresh and water. Place apple slices in solution and coat all sides. Reserve 1 end slice and 2 center slices for each individual salad. Dice remaining apples. Toss with salt, celery, raisins, walnuts and mayonnaise. Starting with one center apple slice on lettuce leaf, place a spoonful of salad mixture on top. Repeat with another slice and top with the end slice of apple. Thus resulting in a "reassembled apple" with waldorf salad between each layer of apple. Garnish with mayonnaise and walnut half.

potato salad ring

- 7 medium-size potatoes,**
peeled and diced
- ½ cup French or**
Italian-style salad dressing
- ½ cup water**

- 1 teaspoon salt**
- ½ cup celery, chopped**
- ¼ cup green onions, chopped**
- ¼ cup radishes, chopped**
- ¼ cup mayonnaise**

Combine potatoes, salad dressing, water and salt in Presto Pressure Cooker. Close cover securely, place pressure regulator on vent pipe and cook 10 minutes. Cool cooker at once. Drain potatoes and mash. Blend in remaining ingredients. Pack potato mixture firmly into mold. Chill at least 2 hours. Invert onto serving platter. Makes 6 servings.

fruit salad potpourri

- 2 cups apples, unpeeled and cubed**
- 2 tablespoons ReaLemon**
Bottled Lemon Juice
- 2 cups seedless grapes**
- 1 can (2½ cups)**
pineapple tidbits, drained
- ½ cup dark seedless raisins**
- 1 (11-oz.) can mandarin**
orange sections, drained

- ½ cup Diamond Walnuts,**
toasted
- 1 cup mayonnaise**
- ¼ cup heavy cream,**
whipped
- 3 tablespoons ReaLime**
Bottled Lime Juice
- Maraschino cherries**

Toss together apples, lemon juice, grapes, pineapple tidbits, raisins, orange sections and walnuts. Chill. Blend mayonnaise and whipped cream, stir in lime juice. Just before serving, fold into fruit.

surprise salad

- 1 (3-oz.) pkg. raspberry gelatin**
- ½ cup apples, diced**
- ½ cup celery, chopped**
- ½ cup bananas, sliced**
- ½ cup crushed pineapple**

- ½ cup dates, chopped**
- ¼ cup Diamond Walnuts,**
chopped
- 2 tablespoons mayonnaise**
- ½ cup whipped cream**

Prepare gelatin according to package directions. Chill till slightly thickened. Add fruit, celery and nuts. Combine whipped cream and mayonnaise, fold into gelatin mixture. Pour into individual molds or 1 quart mold. Chill till firm. Serve on lettuce leaf. Serve plain or with topping. Makes 8 servings.



vegetable stuffed cabbage

- | | |
|-------------------------|-----------------------------|
| 1 large head cabbage | ¼ teaspoon thyme leaves |
| ⅓ pound bacon | ½ cup whole kernel corn |
| ¼ cup onions, chopped | 1 egg, slightly beaten |
| ½ cup celery, chopped | 30 Premium Saltine Crackers |
| 1 cup carrots, shredded | from Nabisco, finely rolled |
| ¼ teaspoon salt | (about 1 cup crumbs) |
| ¼ teaspoon pepper | Cheese Sauce |

Scoop out center of cabbage; blanch in boiling salted water 2 minutes; drain. Cook bacon till crisp; crumble. Drain all but ¼ cup bacon grease from the pan, reserving an additional 1 tablespoon. Add onions, celery and carrots; sauté till tender. Add bacon, and next six ingredients, tossing lightly till thoroughly mixed. Spoon into center of cabbage. Brush top with reserved bacon fat; wrap in aluminum foil; place on rack in a shallow baking dish with 1 inch hot water. Bake at 350° for 1 hour, or till tender. Cut into wedges, snipping cabbage with scissors to make cutting easier. Serve with a cheese sauce. Makes 6 (about 6 ounce) servings.

carrot puff

- 2 lbs. carrots,
pared and sliced
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ teaspoon salt
- 6 tablespoons Blue Bonnet
Margarine
- $\frac{3}{4}$ cup Sugar Honey Maid
Graham Crackers from
Nabisco, crumbed

- Dash ground ginger
- 2 eggs, separated
- $\frac{1}{4}$ cup light brown sugar
- $\frac{1}{3}$ cup Premium Saltine
Crackers from
Nabisco, crumbed

Place $\frac{1}{2}$ cup water in Presto Pressure Cooker; add the rack. Place carrots in cooker, close cover securely. Place Pressure regulator on vent pipe and cook 3 minutes. Cool at once. Remove and drain. Mash carrots. Add 4 tablespoons margarine, graham cracker crumbs and ginger; blend till smooth. Beat in egg yolks. Cool mixture. Beat egg whites till they form firm peaks. Fold into cooled carrot mixture. Place in greased 3-quart casserole. Combine 2 tablespoons margarine, brown sugar and cracker crumbs. Sprinkle over mixture. Bake at ~~375~~³⁵⁰ uncovered, for 40 minutes. Makes 6 - 8 servings.

pickled beets

- 2 lbs. red beets
- 1 cup sugar
- $\frac{1}{2}$ cup ReaLemon Bottled Lemon Juice

- $\frac{1}{4}$ cup vinegar
- $\frac{1}{4}$ cup water

Cook beets in boiling water till just tender. Peel and slice, or if desired, leave whole. Combine sugar, lemon juice, vinegar and water; simmer for 5 minutes, remove from heat. Pour over beets in refrigerator bowl. Cover and refrigerate for several days before serving. Makes 1 quart.

yellow tomato preserves

- 4 cups (2 lbs.) sugar
- 1 cup ReaLemon Bottled
Lemon Juice

- 1 cup water
- 2 lbs. firm yellow or
green tomatoes, quartered

Combine sugar, lemon juice and water; heat to boiling till mixture thickens. Add tomatoes; simmer for $\frac{1}{2}$ to $\frac{3}{4}$ hours. Pour into hot, sterilized jars to $\frac{1}{2}$ " from top. Seal. Makes 5 pints.

cauliflower with mushroom sauce

- | | |
|----------------------|-------------------|
| 1 medium cauliflower | 1 teaspoon salt |
| 1 (10½ oz.) can | ⅛ teaspoon pepper |
| mushroom soup | 1 (2 oz.) can |
| ½ cup milk | mushroom pieces |

Wash cauliflower, drain well, separate into flowerettes and score stems. Place mushroom soup and mushroom pieces into Presto Pressure Cooker. Mix well. Add milk, salt and pepper. Add cauliflower and spoon sauce over the flowerettes. Close cover securely. Place pressure regulator on vent pipe and cook 2 minutes with pressure regulator rocking slowly. Cool cooker at once.

burgundy beans

- | | |
|---------------------------|-------------------------|
| 2 cups dry navy beans | ½ teaspoon mustard, dry |
| ½ lb. bacon, diced | 1 medium onion, sliced |
| 3 tablespoons brown sugar | 2 tablespoons catsup |
| 1 teaspoon salt | ½ cup Burgundy wine |
| 3 tablespoons molasses | Water |

Soak beans overnight in water, enough to well cover beans. Drain, reserving soaking water. Heat Presto Pressure Cooker and brown bacon. Pour off excess fat. Add beans, sugar, salt, molasses, mustard, onion, catsup, wine and soaking water. Close cover securely. Place pressure regulator on vent pipe and cook 45 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.

party potatoes

- | | |
|-------------------------------------|-------------------------------|
| 3 tablespoons green pepper, chopped | 2½ tablespoons flour |
| 1 medium onion, finely chopped | 2 cups milk |
| ¼ cup Blue Bonnet Margarine | Salt and pepper to taste |
| 1 tablespoon pimento, chopped | 3 cups cooked potatoes, cubed |
| | 1 cup American cheese, grated |

Sauté green pepper and onion in margarine for 5 minutes; blend in pimento, flour, milk and ½ cup cheese. Cook till thickened, stirring constantly; season. Fold in potatoes; pour into 1½ quart greased casserole. Top with remaining ½ cup cheese. Bake at 350° for 30 minutes. Makes 4-6 servings.

